

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION CRITICAL	REF.	POINTS DESCRIPTION	
1	DECK 5 GALLEY	20	0	No
A FEW CLEAR PLASTIC PLATE COVERS WERE NOTED TO BE CRACKED.				
Dining room to check frequently, and sort the damaged ones out, and replace with new ones on a daily basis, Maitre'd is following up on this issue.				
2	DECK 5 GALLEY	26	30	Yes
A FEW PLATE COVERS WERE SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.				
Kitchen Stewarding Specialist to train Utilities to pre wash those items, and maintain standards				
3	DECK 4 & DECK 5 GALLEYS	21	1	No
WORKING THERMOMETERS WERE NOT PROVIDED IN ALL OF THE HOT HOLD CABINETS.				
Will be ordered in sufficient #, and be put in the holding cabinets on a permanent basis.				
4	DECK 4 & 5 GALLEYS	21	1	No
THE OUTER SURFACES OF THE HOT HOLD CABINETS WERE DAMAGED AND SOME OF THESE UNITS HAD PEELING SEALANT.				
Facilities – DONE/ all sealant replaced				
5	DECK 5 CENTER GALLEY	16	5	Yes
SHRIMP WAS TESTED AT 46°F IN REFRIGERATION UNIT R-5.18. THIS UNIT WAS POSTED OUT OF ORDER BUT WAS STILL USED TO STORE THE SHRIMP. THIS SHRIMP WAS IMMEDIATELY MOVED TO THE BLAST CHILLER.				
Working chef on deck 5 to be more aware about equipment failure and retrained who to handle incidents like this, a station head re- training in this issue was implemented and further follow up is done.				
6	DECK 5 CENTER GALLEY	26	3	Yes
THE FRYER COILS WERE SOILED WITH GREASE RESIDUE.				
Kitchen Stewarding Specialist is training his cleaning team how to effectively clean deep fat fryers and follows up on it.				
7	DECK 5 CENTER GALLEY	27	0	No
THE UPPER BACK CORNERS OF THE FLATTOP GRILL DRIP PAN HOUSING WAS SOILED WITH GREASE RESIDUE.				
This was an oversight; new procedure is implemented to double check on cleanliness of equipment.				
8	DECK 5 CENTER GALLEY	16	5	Yes
POTENTIALLY HAZARDOUS READY-TO-EAT FOODS WERE MARKED WITH AN 8-DAY DISCARD DATE. THE DATE OF THE INSPECTION WAS THE 2 ND DAY OF THE 8-DAY DISCARD PERIOD.				
This was a human error, retraining done and double check by working chef implemented.				
9	DECK 5 CENTER GALLEY	18	0	Yes
RAW BREADED CHICKEN WAS STORED IN THE SAME PAN AS BREADED CHEESE STICKS. BOTH OF THESE PRODUCTS WERE IN OPEN PLASTIC BAGS. THE PAN WITH THE BREADED CHICKEN WAS STORED OVER A PAN OF BREADED FISH. THIS WAS CORRECTED IMMEDIATELY.				
Retraining is in progress, the executive chef will do further follow-up to maintain basic usph standards.				

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DESCRIPTION****10 DECK 5 CENTER GALLEY**

20 0 No

A REVIEW OF THE BLAST CHILLER LOGS NOTED TEMPERATURE DECREASES OF 5-10 °F IN 2 HOURS. THESE DECREASES IN TEMPERATURE DOES NOT APPEAR TO BE COMMENSURATE WITH A BLAST CHILLER THAT IS IN PROPER WORKING ORDER. THE FOODS IN QUESTION WERE PLACED IN THE BLAST CHILLER AT TEMPERATURES OF 54-59°F.

Blast chiller logs are known reviewed on daily basis and discrepancies noted will be questioned in order to maintain a proper recording.

11 DECK 5 GALLEY, BAKERY, AND ROOM SERVICE

34 0 No

THE ACTIVATION LEVERS ON 3 HANDWASH SINKS WERE MISSING OR BROKEN.

Facilities – DONE/ replaced

12 DECK 5 GALLEY

27 0 No

THE LIGHT SHIELDS IN THE HOOD OVER THE GROOVED GRILL AND TILT PAN WERE SOILED ALONG THE INNER SURFACES.

Schedule for the removing of this shields are coordinated with facilities in order to clean those frequently - DONE

13 DECK 5 GALLEY

21 1 No

THE BREAD SLICER CRUMB PAN WAS DAMAGED MAKING IT DIFFICULT TO CLEAN.

Replacement on order >Facilities -repaired

14 DECK 5 GALLEY

26 3 Yes

A FEW SOUP BOWLS WERE SOILED AND STORED AS CLEAN.

Fellow up from kitchen stewarding specialist is done on a daily basis

15 DECK 5 GALLEY

20 0 No

A FEW SOUFFLE BOWLS WERE CRACKED.

Pastry Cook's are advised to sort the cracked one's out and inform Maitre'd on #, in order to replace them

16 DECK 5 POTWASH

26 3 Yes

A FEW PANS WERE SOILED AND STORED AS CLEAN. A FEW PANS WERE HEAVILY SOILED ALONG THE BOTTOM PLATES.

Fellow up from kitchen stewarding specialist is done on a daily basis

17 POTWASH

27 0 No

THE TOP OF THE PULPER BARREL WAS SOILED.

Leak is repaired by Facilities

18 DECK 5 ROOM SERVICE PANTRY

28 0 No

PLATES WERE NOT STORED COVERED OR INVERTED.

Retraining of Utilities is in progress

19 DECK 5 ROOM SERVICE PANTRY

16 5 Yes

THE FOLLOWING FOODS WERE OUT OF TEMPERATURE IN REFRIGERATION UNIT R-5.16:

COTTAGE CHEESE 50°F; SOUR CREAM 52°F; AND SALAD DRESSING 51°F. THE THERMOMETER IN THIS UNIT NOTED 46° AND IT WAS NOT PLACED IN THE WARMEST PART OF THE UNIT. ALL OF THE POTENTIALLY HAZARDOUS FOODS IN THIS REFRIGERATION UNIT WERE IMMEDIATELY DISCARDED.

VISION OF THE SEAS

12/21/2003

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Working chef on Deck 5 is daily checking on all food temperatures in his area, room service supervisor is also involved in this process.

21 **BUFFET PANTRY** 20 0 No

SOFT SEALANT WAS NOTED ON THE BACKPLATE OF THE SLICER. THIS SEALANT WAS LOOSE.

Facilities –REPLACED

22 **BUFFET PANTRY** 34 0 No

A LEAK WAS NOTED AT THE DIPPER WELL DRAIN LINE.

Facilities - ON ORDER AND WILL REPLACE ASAP

23 **DECK 5 DINING ROOM LOCKER FD 5.37** 28 0 No

A BLENDER WAS STORED ON THE DECK.

Blender taken out form the deck stored on top of the self.

24 **DECK 5 DINING ROOM LOCKER FD 5.37** 19 0 No

A CARTON OF BEER WAS STORED ON THE DECK.

It 's all removed from the locker

25 **DECK 5 DINING ROOM LOCKER FD 5.37** 33 0 No

PEELING PAINT WAS NOTED ON THE DECK.

An avo has been sent and locker got repainted.

26 **PASTRY** 34 0 No

THE DIPPER WELL WAS NOT IN WORKING ORDER.

Facilities – IN PROGRESS AND WILL BE REPAIRED

27 **DECK 4 DINING ROOM** 28 0 No

CASES OF DISHES AND EQUIPMENT WERE STORED ON THE DECK.

All the equipment was removed from the deck. AVO was send to Facilities to make some wooden racks

28 **DECK 4 DINING ROOM** 21 1 No

THE FORMICA ON A FEW WAIT STATIONS WAS CHIPPED AND DAMAGED.

Project is in progress.

29 **DECK 4 WINE CELLAR** 28 0 No

A STAINLESS STEEL ICE PAIL WAS HANGING FROM THE BUCKET FILL FAUCET UNDER THE HANDWASH SINK.

Pail has been removed.

30 **DECK 5 CENTER GALLEY** 29 0 Yes

A HOT HOLD CABINET WAS PARTIALLY BLOCKING THE HANDWSH SINK.

This has been removed by the Facilities repairman

DETAILS OF INSPECTION VIOLATIONS**NO. LOCATION
CRITICAL****REF. POINTS
DESCRIPTION**31 **DECK 4 GALLEY**

21

1

No

LOOSE AND PEELING SEALANT WAS NOTED IN THE HOODS OVER THE COOKING EQUIPMENT.

Facilities - **REPLACED**

32 **DECK 4 DISHWASH**

38

0

No

A MOP AND DUST PAN WERE STORED ON THE DECK BETWEEN THE CLEAN STAGING TABLE AND THE CLEANING LOCKER.

Retraining conducted for utilities

33 **CREW DISHWASH/GLASSWASH**

24

0

Yes

THE FINAL RINSE TEMPERATURE AT THE GLASSWASH UNIT WAS TESTED AT 152°F. THIS UNIT WAS NOT IN ACTIVE USE AT THE TIME.

Kitchen stewarding Specialist have been advised to contact Facilities when machine goes on low temperatures -DONE

34 **PROVISIONS-BUTCHER SHOP**

25

0

No

A WET WIPING CLOTH WAS STORED ON THE HANDWASH SINK.

Butcher Head was retrained

35 **PROVISIONS-BUTCHER SHOP**

18

0

Yes

RAW GROUND BEEF WAS STORED OVER RAW BEEF TENDERLOIN AND STEAK IN THE WALK-IN UNIT.

A shelf solely for hamburgers was assigned

36 **MEDICAL**

02

0

No

ALL OF THE DATA ELEMENT COLUMNS ON THE GASTROINTESTINAL ILLNESS LOG WERE NOT FILLED IN. THERE WERE BLANK SPACES NOTED FOR TOTAL PASSENGER COUNT, TOTAL CREW COUNT, CREW POSITION, MEAL SEATING, # OF EPISODES OF DIARRHEA, # OF EPISODES OF VOMITING, AND °F.

This was noted and now all forms are correctly filled out

37 **WINDJAMMER**

19

0

No

A CHAFFING DISH OF RICE WAS NOT PROTECTED BENEATH THE SNEEZE GUARD.

Sneeze guard was too high. It has been adjusted to protect the food.

37 **WINDJAMMER**

21

1

No

PEELING SEALANT WAS NOTED ON THE VENTILATION HOOD ABOVE THE FLAT GRILL.

Facilities - **replaced**

38 **WINDJAMMER**

26

3

Yes

NUMEROUS CLEAN DISHES AND POTS THAT WERE STORED AS CLEAN WERE FOUND SOILED.

Retraining of Utilities in progress.

DETAILS OF INSPECTION VIOLATIONS**NO. LOCATION
CRITICAL****REF. POINTS
DESCRIPTION**39 **WINDJAMMER DISHWASH AREA**

22 0 No

THE FINAL RINSE DISH MACHINE GAUGE READ 168 ° F, WHERE AS THE TEMPERATURE RECORDED ON THE DISH WAS 176 ° F.

Facilities – The gauge has been repaired/ DONE

40 **WINDJAMMER POTWASH**

22 0 No

THE DATA PLATE ON THE POTWASH MACHINE WAS NOT READABLE.

Facilities – This had been replaced

41 **WINDJAMMER**

20 0 No

THE SEALANT WAS CRACKED ON THE GUARD SIDE OF THE MEAT SLICER, MAKING THE AREA DIFFICULT TO CLEAN.

Facilities - replaced

42 **WINDJAMMER POTWASH**

20 0 No

ONE CUTTING BOARD WAS SCOURED MAKING THE SURFACE NO LONGER EASILY CLEANABLE.

Cutting board has been replaced immediately

43 **WINDJAMMER**

20 0 No

SEALANT WAS PEELING BETWEEN THE CUBER AND BIN OF THE ICE MACHINE.

Facilities -replaced

44 **WINDJAMMER**

26 3 Yes

THE FRYER COILS WERE SOILED.

Kitchen Stewarding Specialist is training his cleaning team how to effectively clean deep fat fryers and follows up on it.

45 **SOLARIUM BAR**

26 3 Yes

THE INTERIOR OF THE JUICE DISPENSER GUN WAS SOILED WITH DRIED JUICE DEBRIS.

Juice dispenser Gun has been clean.

46 **POOL BAR**

20 0 No

THE WARING BLENDER BLADES, OASIS BLENDER BLADES AND AREAS OF THE INTERIOR OF THE ICE MACHINE BIN WERE CORRODED.

Oasis Blender has been change to new ones. The corroded one was discarded.

47 **WHIRLPOOL SPA**

10 0 No

THE WHIRLPOOL BACKWASH DID NOT HAVE A SIGHT GLASS.

For verification with vendor for a sight glass lid.

48 **COMMENT** * 0 No

THE RECORDS AND MAINTENCE OF THE POOLS AND SPAS WERE EXCELLENT.

49 **POTABLE WATER BACKFLOW PROGRAM**

08 0 No

THE INTERNATIONAL SHORE CONNECTION BACKFLOW PREVENTION DEVICE WAS TESTED BUT THE RESULTS WERE NOT RECORDED.

This has now been corrected and a record is being kept

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CRITICAL

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DESCRIPTION

50 CHILD ACTIVITY CENTER

41 0 No

WRITTEN GUIDELINES ON SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS ILLNESSES WERE NOT AVAILABLE IN THE CHILD ACTIVITY CENTER.
PERSONNEL STATED THAT WRITTEN POLICIES AND PROCEDURES WERE NOT AVAILABLE WITHIN THE CHILD ACTIVITY CENTER.

These are kept in the office in the centre. The new employee did not know where these were to be found. Training has been given

51 CHILD ACTIVITY CENTER

41 0 No

TOYS AND SURFACES WERE SPRAYED WITH MICRO-BAC, BUT THE ITEMS WERE NOT CLEANED FIRST.

All toys are cleaned but the new employee did not know where to find log

53 CORRECTIVE ACTION STATEMENT

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: VISION OF THE SEAS - CAS - [12/21/2003]